

Pizza arrabbiata

Preparation time: 0 min

Difficulty: Easy

Ingredients

Basil leaves: 10Black pepper: 1 tsp

Crushed red pepper: 1 tsp
Fresh ricotta cheese: 1 C
Garlic cloves crushed: 3

Olive oil: ¼ CPizza dough:

• Small assorted peppers: 6-8



Preparation

To make arrabbiata sauce:

- 1. Using a medium saucepan, pour olive oil, tomatoes, garlic, crushed red pepper and black pepper into pan and cook covered over medium heat for 30 minutes, stirring occasionally.
- 2. Add 4-6 basil leaves torn to sauce and stir in (sauce can be made up to a week in advance).

To assemble the pizza:

- 1. Preheat oven to 450°F.
- 2. To roast peppers, turn the gas burner on and place directly in the flame until the peppers are completely blackened and charred. Place on a plate and allow to cool. Rub charred skin off peppers and chop into ½ inch pieces using your hands.
- 3. To prepare pizza, roll the dough out on a floured surface until its desired thickness.
- 4. Place dough onto pizza pan and top with sauce and roasted peppers and place in oven for 5 minutes.
- 5. Remove the pizza, place spoonfuls of ricotta on the pizza, return to the oven, and bake until the crust is golden brown. About 7-10 minutes.
- 6. Top with remaining basil leaves and enjoy.

For this recipe we used:

None 1-pint

